MasterChef

THE OUTDOOR COLLECTION

USER GUIDE

4 BURNER PERFORMER

STAINLESS STEEL GAS BBQ

Model No. RSH013931

INSTRUCTIONS FOR USE:
READ ALL WARNINGS AND INSTRUCTIONS BEFORE USE, AND RETAIN.

HELPLINE 0844 809 4871
or visit www.masterchef-bbq.com and follow link.

CE

Argos/RSH-013931/012012

PERFORMER 4 Burner Gas BBQ with side burner

Model No.: RSH-013931

CE 0359

MasterChef Helpline

For assistance, please call 0844 809 4871 or visit www.masterchef-bbq.com.
This website offers further advice including images to assist with the use of the gas regulator and assembly of the side burner venturi pipe.

Warnings

Read before starting!

- We recommend reading the relevant sections of these instructions prior to assembly and before each use. Follow the steps in the order they are specified and please observe the safety warnings.
- Failure to observe these instructions can affect or damage the barbecue and lead to personal injury.
- These instructions should always be stored with the product and passed onto each subsequent user.
- Propane LPG bottle is the only form of fuel to use with this barbecue (see 'Gas System' below for full details).
- The regulator supplied with this product is the new generation easy-use model. These are compatible with all current gas cylinders eg: Calor, Flo-gas and other suppliers.
- Always check for gas leaks regularly and when connecting or reconnecting the regulator and hose. See 'Checking for Leaks'.

- Check all the parts are included before commencing assembly. If any parts are missing please call the MasterChef Helpline number above or visit www.masterchef-bbq.com. If the barbecue is faulty or damaged ensure all the parts are back in the box and return to the store with your receipt as proof of purchase.
- It is recommended this barbecue is assembled by two people.
- A medium sized Phillips screwdriver and a suitable spanner (flat spanner or box spanner) are required for assembly.

Specifications

Authorization

Intertek Testing Services Ltd. (ITS)	Notify Body Number CE – 0359

Barbecue

Device category	$I_{3+(28\text{-}30/37)}$ according to EN498
Total weight:	40.5 kg approx.
Dimensions (L x H x W)	1290 x 575 x 1105mm approx.
Barbecue surface (L x W)	650 x 370 mm approx.

For safety:
FOR OUTDOORS USE ONLY
(Outside any enclosure)

Gas system

Heat output	approx. 13.15 kW 939g/h) total rate
Type of gas	Propane at 37mbar
Injector size	0.82mm for the grill burners 0.70mm for the side burner
Preset and approved pressure reducer	Flow rate: 1.5 kg/h max. Operating pressure: Propane at 37mbar
Gas cylinder	Standard gas cylinder with 5 to 13kg Liquid Petroleum Gas (LPG) max.
Gas hose	CE-approved hose comply with EN1763-1
Ignition	Automatic ignition
Control valve	Adjustable 0 - max.

** Liquid Petroleum Gas = LPG or LP Gas throughout this document

Safety Instructions

Definition of terms used

The following pictograms and signal words are used in these instructions to point out hazards and important information:

PICTOGRAM AND SIGNAL WORD	Note on …
Danger	… a possible danger that can result in severe personal injury or damage to property if the stated measures are not observed.
Caution	… a possible danger that can result in damage to property if the specified measures are not observed.

Warning

- To avoid injury and damage to property, be sure to follow all the warnings and instructions carefully, before every use.
- **CAUTION!**

ALWAYS KEEP THIS APPLIANCE CLEAN. To help avoid fat flash fires/ flare ups and therefore possible injury or damage to property, it is vital that this appliance is clean before it is used. Always follow the Care Instructions.

- **CAUTION!**

KEEP OUT OF REACH OF CHILDREN and PETS DURING and AFTER USE, as accessible surfaces will be extremely hot during use and will remain hot for sometime thereafter. KEEP CHILDREN & PETS WELL AWAY!

- **CAUTION!**

SIDE BURNER: For safety, when using the side burner it is strongly recommended to use pots less then 20cm diameter. Pots larger then 20cm are not suitable for this appliance.

- **WARNING!**

DO NOT USE INDOORS - FOR OUTDOOR USE ONLY

- NEVER LEAVE A BARBECUE UNATTENDED.
- If ever in doubt, before use consult a qualified gas engineer.
- WHEN LIGHTING FOR THE FIRST TIME ALWAYS take extra care. Keep your head and arms from hanging over the barbecue cooking surface.
- ALWAYS make sure the barbecue is completely cool before applying covers.
- **CAUTION!**

This barbecue will become very hot during operation - always wear suitably protective heat proof gloves during use.

- **NOTE:**

This is a gas appliance. DO NOT USE any other type of fuel/accelerants or lava rock in this barbecue.

- Protect from the elements and damp.
- Stand the barbecue on a safe, solid, level surface, well away from flammable items such as wooden fences or over-hanging tree branches.
- ALWAYS close and disconnect from the gas bottle after use and for storage.
- DO NOT MOVE DURING USE. ALWAYS allow to cool before moving.
- Please retain instructions for future use.
- ONLY store away when the barbecue is completely extinguished and cool.

In construction of this barbecue use all and only the components provided. If parts are missing, do not use and call MasterChef Helpline on 0844 809 4871.

Utilisation

Proper use

The barbecue is a gas barbecue for outdoor use. It is designed to be used exclusively in accordance with these instructions for preparing foods that are suitable for barbecue cooking.

For private/domestic use only!

Improper use

Any other application or applications extending beyond the stated purpose are not authorised. This applies in particular to misuse involving the following possible scenarios:

- **Do not operate the barbecue with coal or any fuel other than LPG.**
- **Apart from the side burner (see earlier Side Burner Caution), do not operate the barbecue as a stove using pots and pans.**
- **Do not operate the barbecue as a heater.**
- **Any modification of the appliance may be dangerous.**
- **Parts sealed by the manufacturer must not be altered by the user.**

Do not use the barbecue to heat materials and substances other than foods that are suitable for barbecuing.

The barbecue has been manufactured according to the general engineering rules – that were valid at the time manufacturing was started – and the requirement of the CE- sign. It is certified and approved by INTERTEK Testing Services Ltd. (ITS) (Test number CE-0359). The barbecue left the factory in good order and condition in terms of its function and safety.

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Danger “Hot surface and parts”

During operation some parts of the barbecue can become very hot, particularly those close to the fire bowl.

Possible consequences:

- Severe burns from touching parts near the fire bowl.
- Fire, or smouldering fire, if flammable materials or substances are near the barbecue.

Safety measures prior to using the barbecue:

Select a place to set up the barbecue so that:

- There are not, and will not be, flammable material or substances nearby or any overhead obstruction above and at the sides. Allow a minimum of one metre distance to highly flammable materials or substances, e.g. walls and fences.
- The barbecue is positioned firmly on a sufficiently large, flat, solid surface area. It must not be moved during operation.
- Do not use the barbecue on a surface that may be damaged by excessive heat.

Safety measures during barbecuing:

- Wear heat-protective barbecue gloves.
- Never leave the hot barbecue unattended.
  TAKE PARTICULAR CARE TO ENSURE THAT CHILDREN AND PETS ARE KEPT AWAY FROM THE BARBECUE.
- Never fit the gas bottle right next to the barbecue.
- Always place the gas bottle at the rear of the appliance sited as far away as possible without straining the hose.
- No part of the hose should touch any part of the barbecue.

Danger “Gas is highly flammable”

Liquid gas is highly flammable and explosive.

Possible consequences:

- Serious personal injury or damage to property if escaping gas ignites in an environment in which it is not controlled.

Safety measures when using gas:

- Only use the barbecue outdoors and ensure that the area is well ventilated.
- Protect the gas bottle and gas hose from direct sunlight and other heat sources (max. 50°C). Take special care to ensure that the gas hose does not touch any part of the hot barbecue.
- **DO NOT place the gas bottle on the lower shelf, as it is too near the burner.**
- DO NOT lean over the barbecue when igniting the gas flame.
- Close the regulator attached to the gas bottle after each use by turning the lever clockwise. Also turn off the control knobs (fully clockwise to OFF).
- Never leave the hot barbecue unattended. If the flame extinguishes, relight immediately or cut off the supply from the gas bottle.
- When connecting the gas bottle, ensure that there are no ignition sources within a 5m radius.
  Take special care not to light near any naked flames, do not smoke or switch on electric appliances (devices, lights, door bells), etc. as sparkover possible.
- Before each use, check to ensure that all connections through which the gas is supplied are sealed and intact.
  If necessary, ensure when replacing the hose it meets with national requirements. Always use hose-clips to secure the hose to the regulator and barbecue.
  If the connections for the gas supply are porous or faulty, the barbecue must not be used. This also applies, for example, to hoses or fittings blocked by insects, as this can lead to a dangerous flashback.

Parts List

Ref	Description	Illustration	QTY
1.	Thermometer		1
2.	Body		1
3.	Side burner grate		1
4.	Side burner with venturi hole** in pipe		1
5.	Side burner shelf		1
6.	Left side shelf decoration bar		1
7.	MasterChef logo		1
8.	Back board		1
9a, 9b.	Trolley legs (left front), Trolley legs (left back)		2
10.	Trolley side panel		2

Ref	Description	Illustration	QTY
11.	Trolley base board		1
12.	Universal wheel		4
13.	Base cross bar		1
14, 15.	door		2
16a 16b	Trolley legs (right front), Trolley legs (right back)		2
17.	Upper decoration bar		1
18.	Crossbeam		1
19.	Fixing sheet for door		2
20.	Drip tray		1
21.	Handle for drip tray		1

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22.	Right side shelf decoration bar		1	25.	Cooking grill		1
23.	Right side shelf		1	26.	Griddle		1
24.	Flame tamer		3	27.	Warming rack		1

**** Part 4. Side burner**: the venturi is a small hole in the side burner pipe which allows the intake of air as the gas is sucked through the pipe. Adding the air to the intake of LP gas creates combustion – a flame. NB: the side burner pipe will always be loose fitting to allow for expansion/movement during the intake of gas and air.

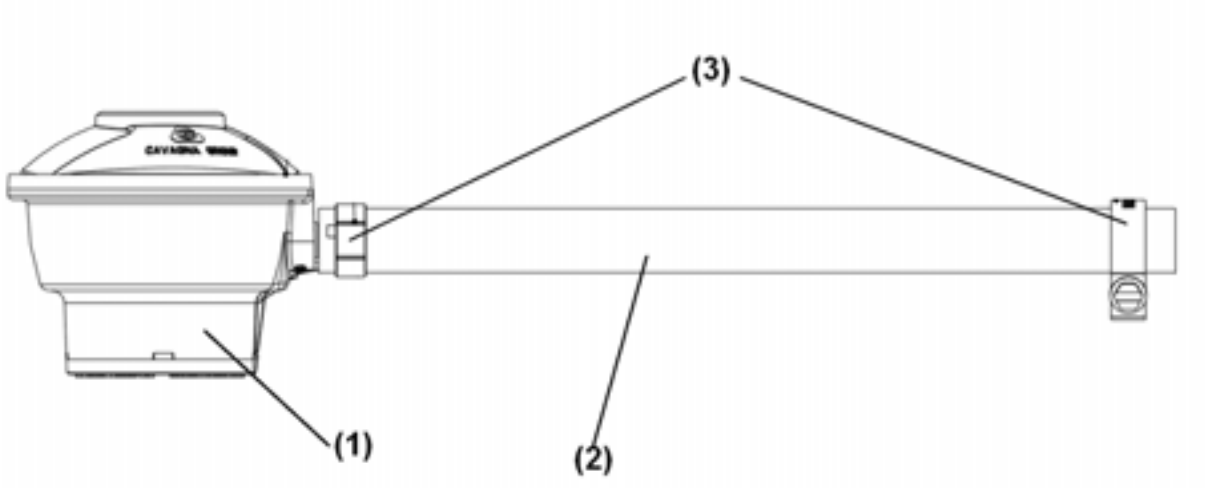
NB: Rotisserie equipment is not included. It is available from specialist garden centres and is adjustable.

Screws and Nuts

A.	M5x35	8pcs	B.	M5x12	36pcs	C.	M4x6	4pcs	D.	M5	2pcs
E.	**M4x8**	**4pcs**	**F.**	**M5x20**	**4pcs**	**L.**	**Spare screws**	**1pcs**			
						A+B+C+D+E+F					

Assembly tools: A medium sized Phillips screwdriver and a suitable spanner (flat spanner or box spanner) are required for assembly.

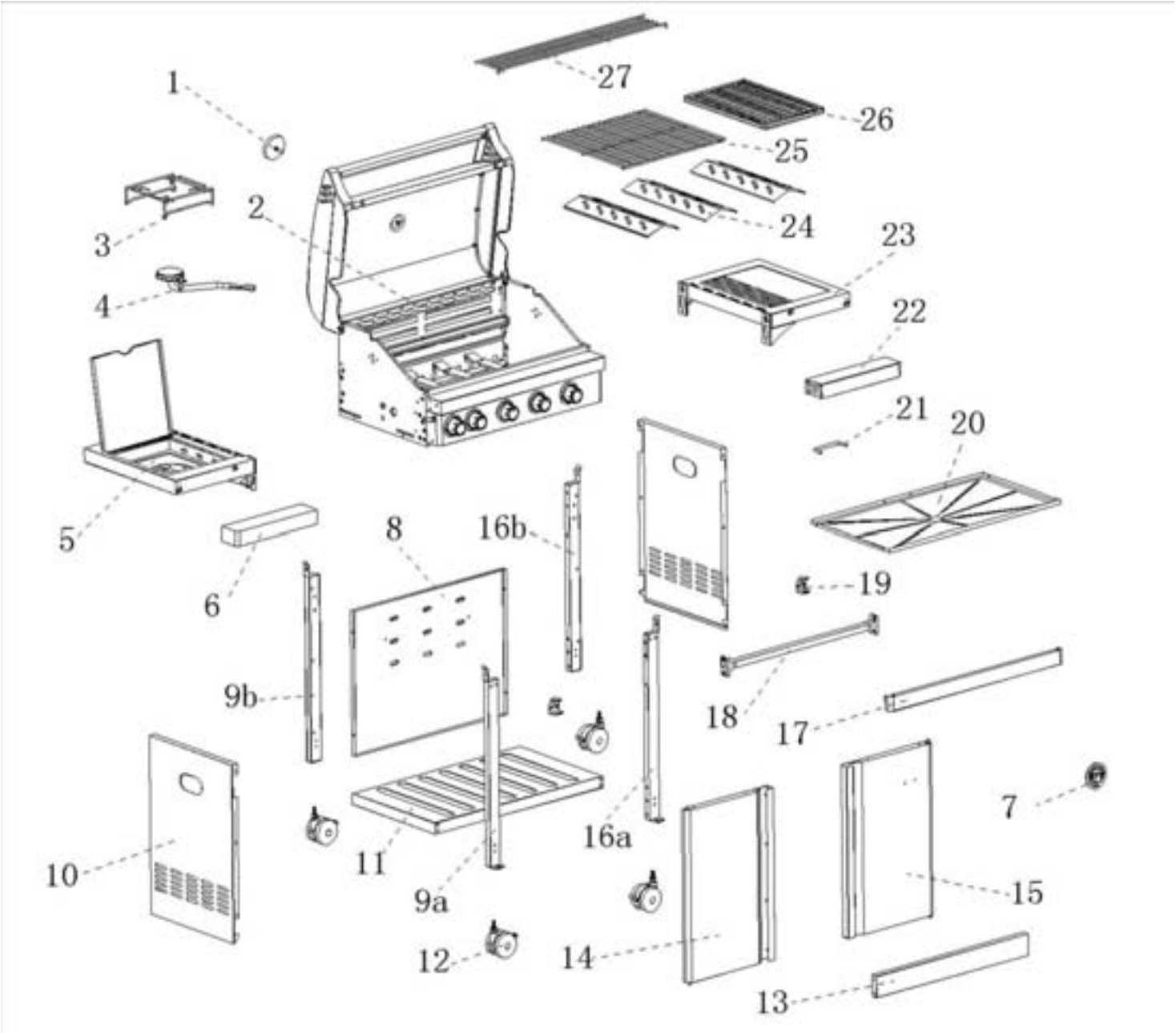
Regulator, Hose & Clips (supplied with the gas barbecue)



(1)	**Regulator**	**1pc**
(2)	**Hose**	**1pc**
(3)	**Hose clips**	**2pcs**

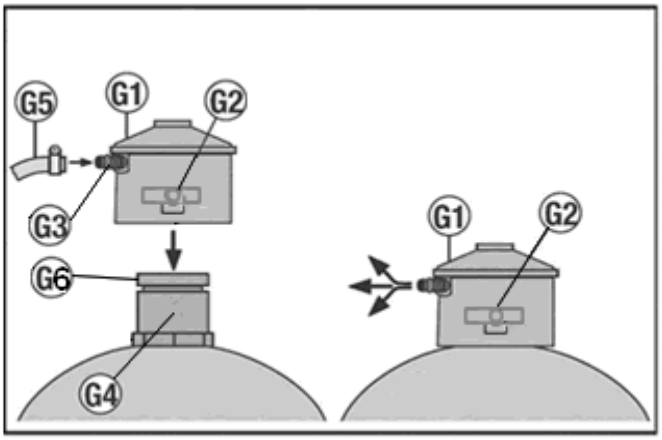
WARNING: It is recommended in the course of normal wear and tear to replace the hose every two years.

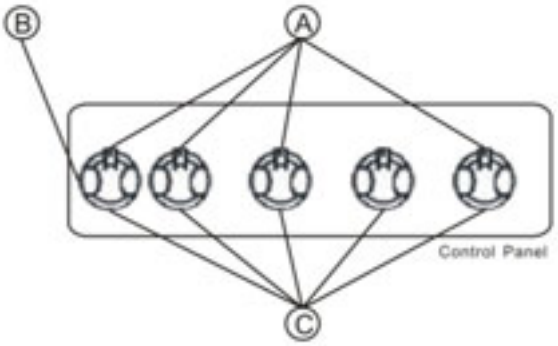
Getting to know the barbecue



Operational Elements

POSITION	DESCRIPTION	FUNCTION
A	Control knob- OFF position	Flame will go out/off
B	Control knob- MAX position	Flame will be at its highest after ignition. Ignition will take place
C	Control knob- MIN position	Flame will be at its lowest after ignition
G1	Regulator	Reduces gas pressure
G2	Operating lever/ Release	A separate safety facility with 2 settings: **OFF:** Turn the lever clockwise 180° so the thin rectangular line is showing on top of the horizontal lever. **RELEASE:** To release the regulator from the gas bottle, press in the lever only when in the off position. **ON:** Turn the lever 180° anti-clockwise so the flame symbol is showing on top of the horizontal lever.
G3	Regulator valve	To connect the hose to the regulator
G4	Gas bottle with bottle valve	Fuel container
G5	Gas hose with hose clip	Directs gas to burner
G6	Coupling nut	Connects regulator to gas bottle valve





Function

- With the gas bottle lever in the ON position (“FLAME” sign on G2 facing upward) and the control knob pointing between position B and C, the gas flows through the gas hose (G5) and the setting device (behind the front panel) into the burner.
- While turning each control knob from position A to B, sparks will be emitted from the electrode on the burner which then ignites the gas. The heat output can be adjusted for the burners by turning the control knob to position (B) for maximum and (C) for minimum heat.
- For more details, please refer to “Operating the Barbecue”.

Assembly Instructions

Before starting:

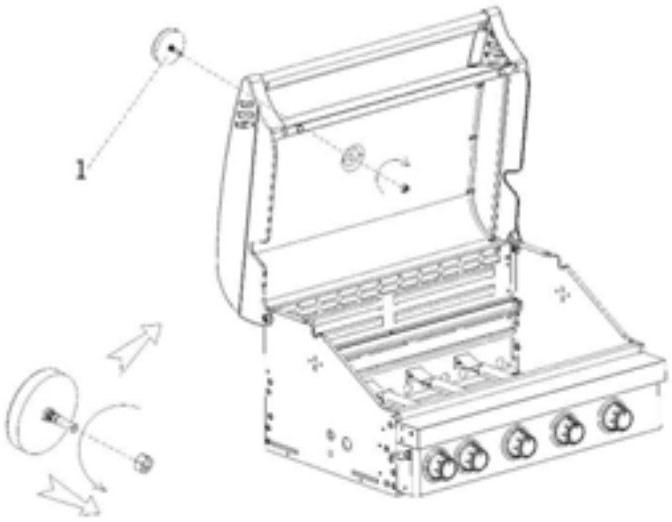
Here are a few tips to help assemble the barbecue quickly and successfully:

- Check that no parts are missing by placing all of the individual parts on an empty surface (we reserve the right to make minor technical alterations, such as the content of the small parts bag). If, despite careful factory checks, a component is missing, please contact the MasterChef Helpline. If the barbecue is faulty or damaged ensure all the parts are back in the box and return to the store with your receipt as proof of purchase.
- Carefully sort out the small parts, as some of the screws and bolts, for example, are very similar and can be easily confused.
- A medium sized screwdriver and a suitable spanner (flat spanner or box spanner) are required for assembly.
- Make sure all the protective packaging has been removed before assembling.
- Even if not experienced at DIY, it does not generally take more than one hour when two people work together on the assembly.

Please note:

- Only use tools that are intact and suitable. Worn or unsuitable tools will not allow sufficient tightening of the screws and bolts, and will damage them to the extent that they can no longer be turned.
- Always fit all joining parts (screws, bolts, nuts, etc) as shown in the following illustrations. If a joining part is misplaced, replace with an appropriate part. Only by doing this can the construction be strong and safe.
- It is essential that the instructions are followed in the order they are specified!
- Read the text for each step before carrying it out, as useful information is sometimes only provided at the end of the section.

01



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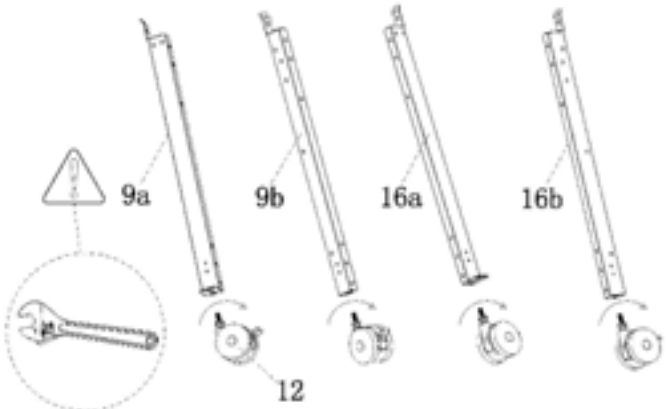

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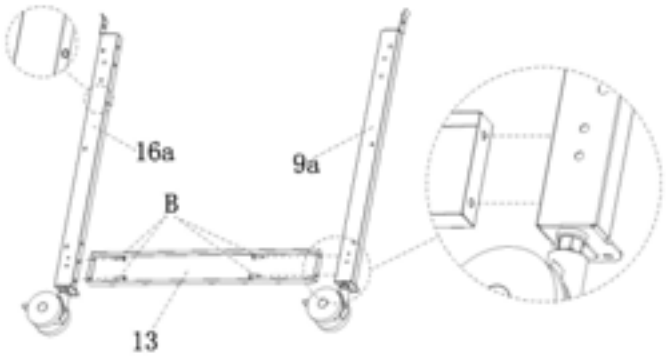

B		4pcs

04

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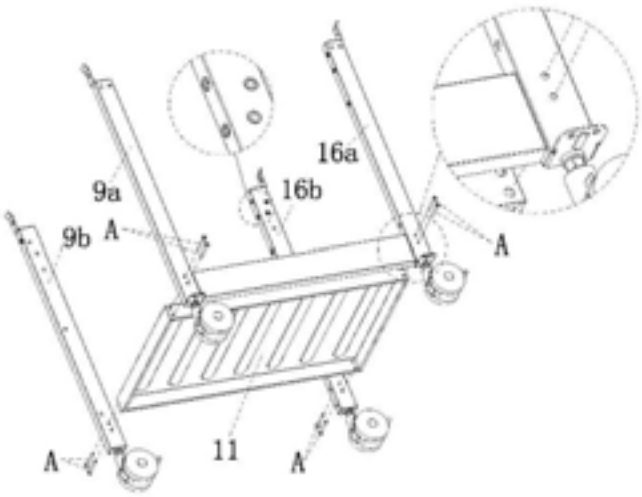
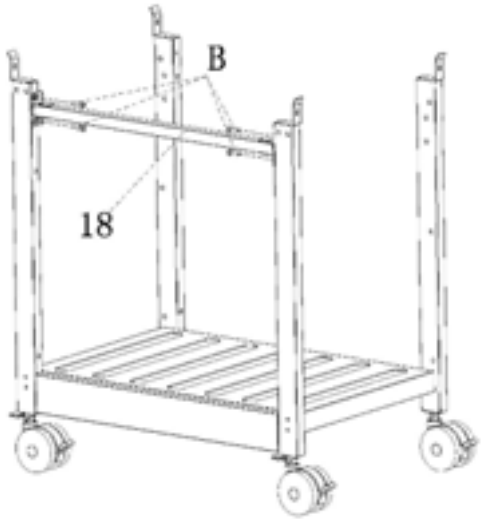


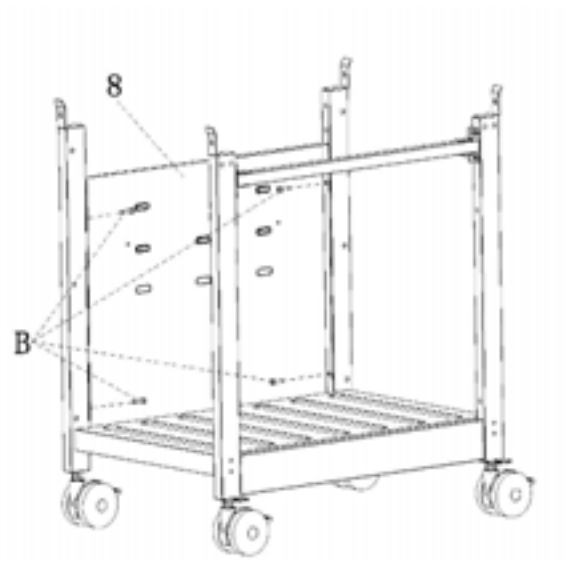
A		8pcs

05



B		4pcs

06

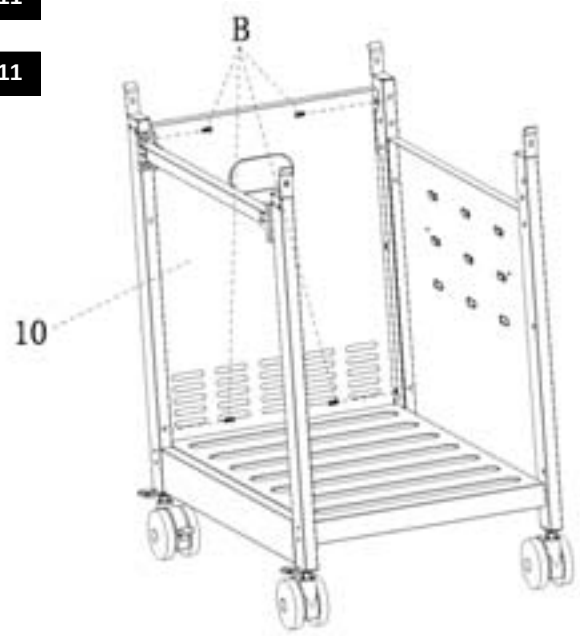


B		4pcs

07

11

11



B		4pcs

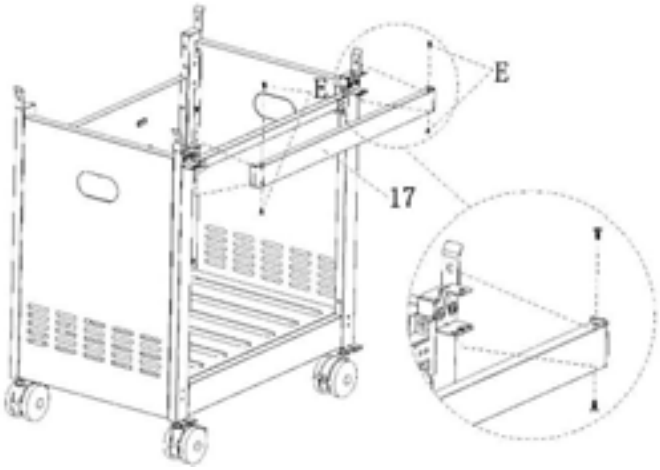
08

B		4pcs

09

B		4pcs

10



E		4pcs

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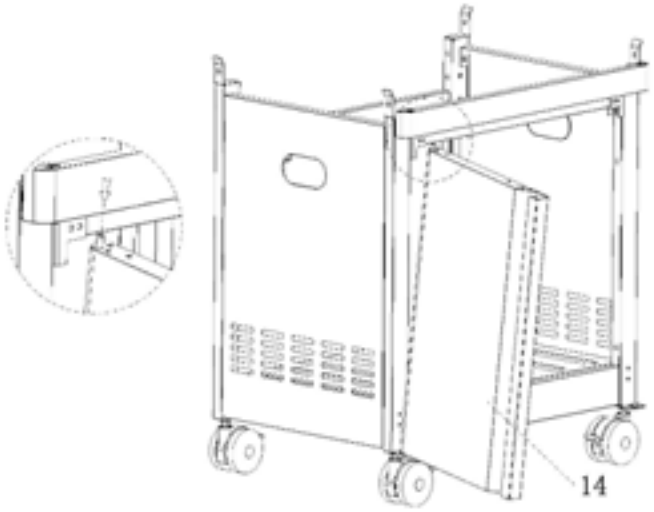
11



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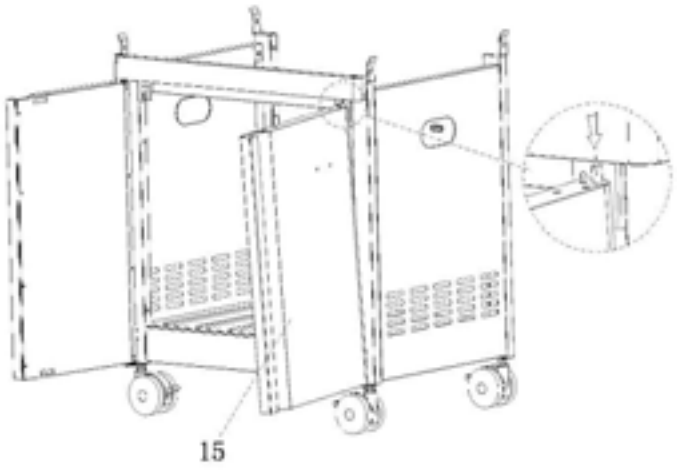

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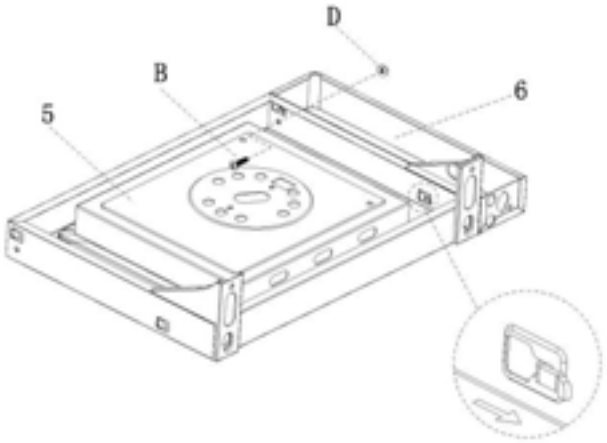
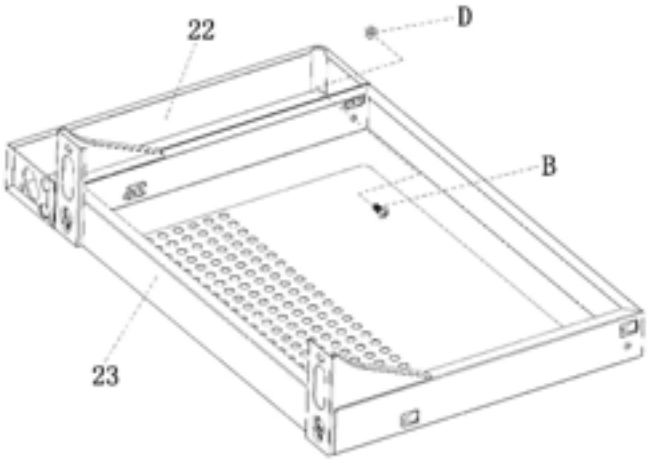


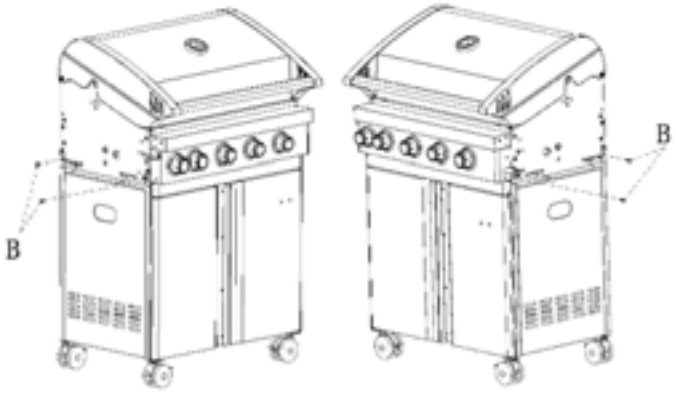
B		1pc
D		1pc

14



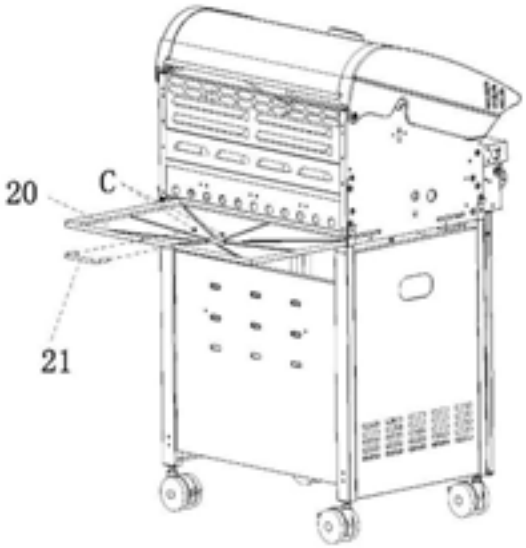
B		1pc
D		1pc

15



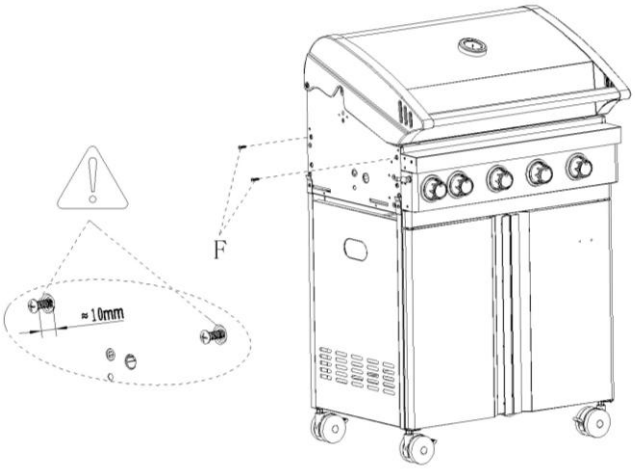
B		4pcs

16



C		2pcs

17



F		2pcs

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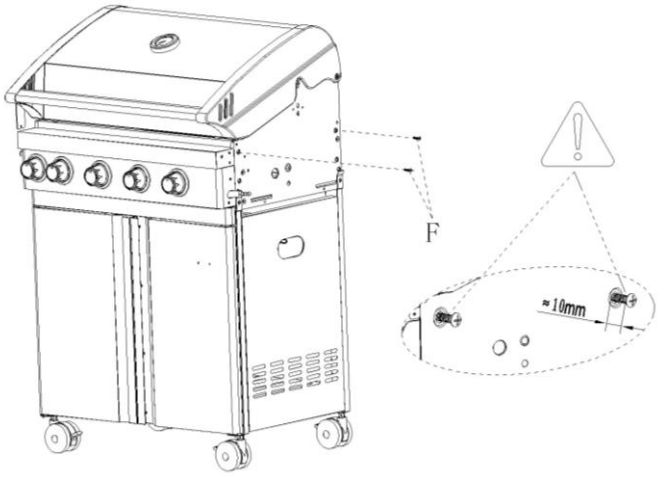
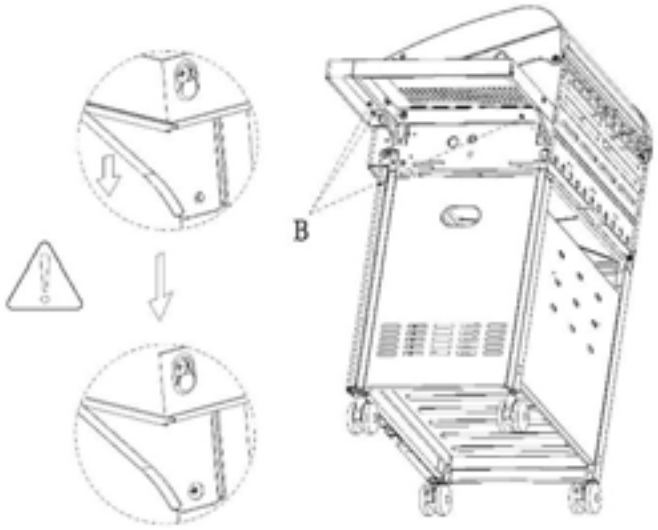


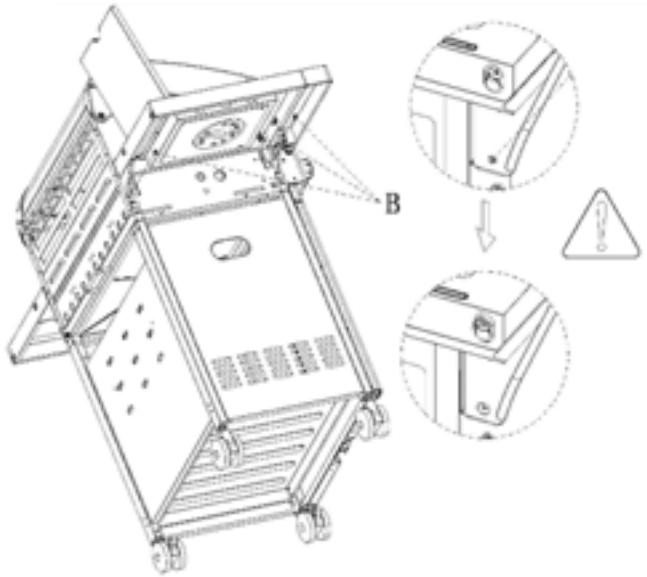
F		2pcs

19



B		3pcs

20



B		3pcs

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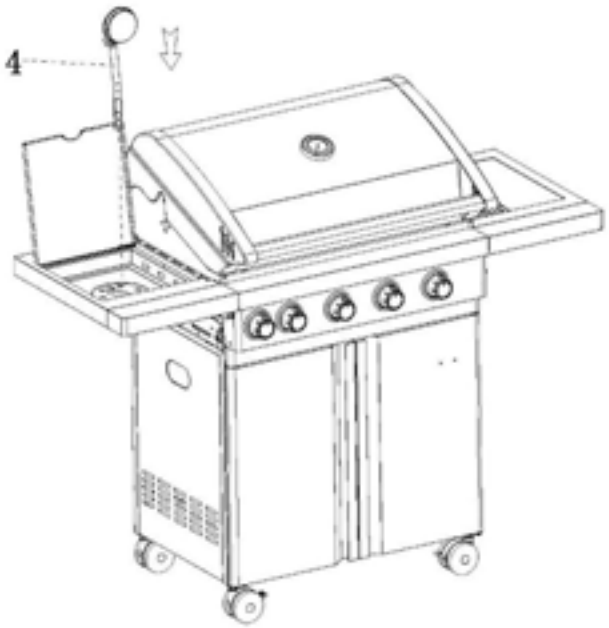

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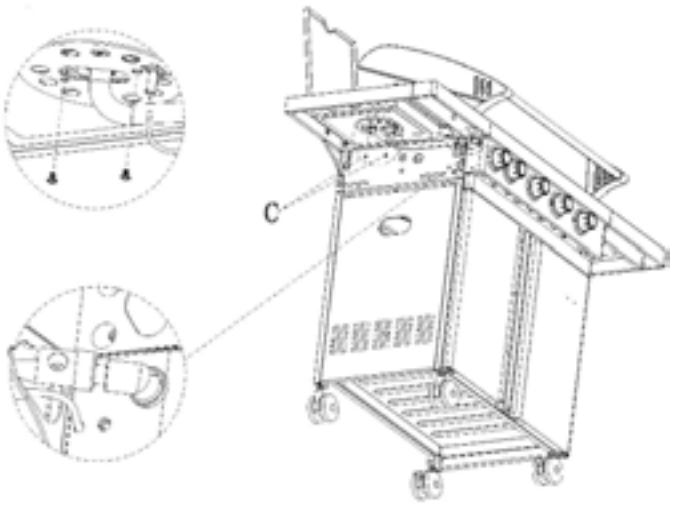
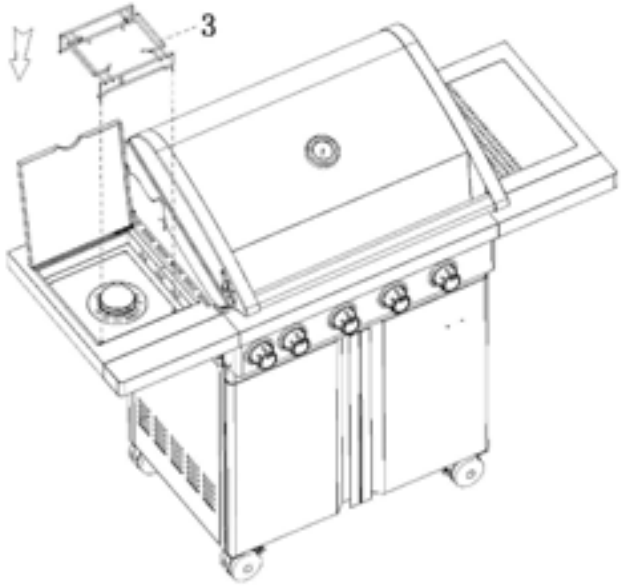


C		2pcs

23



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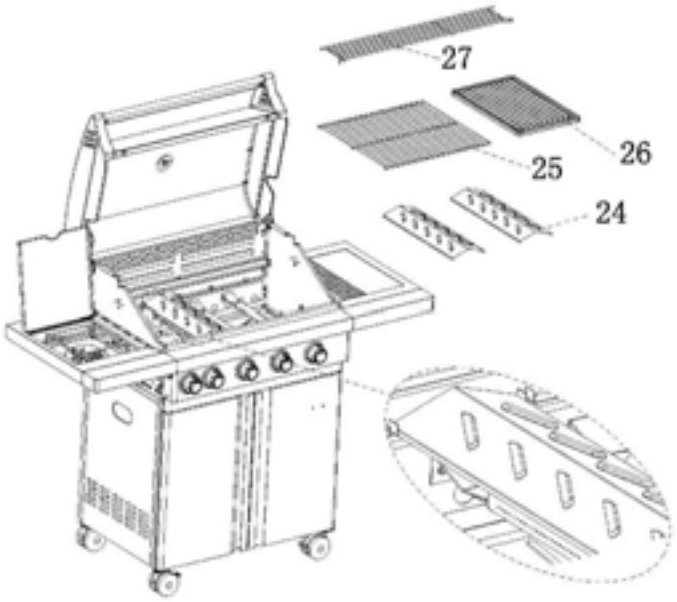

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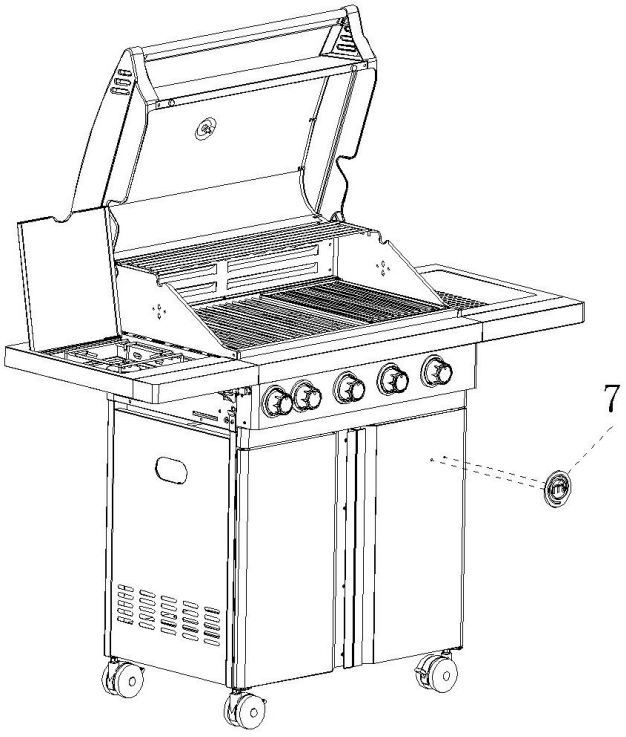
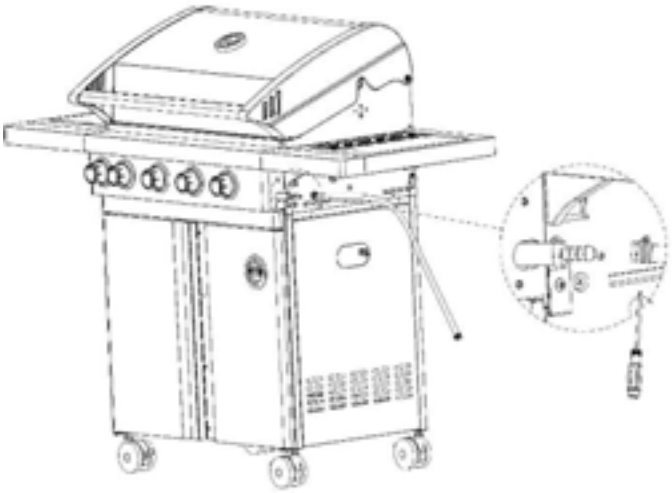


26

Attach the hose to the air-in vent on right under side shelf. (Refer to "Connecting and Disconnecting the gas bottle).



Connecting and disconnecting the gas bottle

- Gas bottle - Standard LPG gas bottle with weight between 5kg to 13kg LPG (ie: propane). These are available from most garden centres, DIY stores and camping sites.

The following parts are included with the barbecue. They correspond to the standards applicable in the country to which they have been supplied.

- Gas hose- CE approved hose of sufficient length, allowing installation without any kinks (length shall not exceed 1.5m).
- Regulator – Preset and CE-approved pressure regulator, operating pressure suitable for the LP gas bottle. This type of regulator is also available from your local gas bottle stockist. It is the easy-use, clip-on model, compatible with current Calor, Flo-Gas and other gas bottle suppliers.

Danger “Ignition of escaping gas”

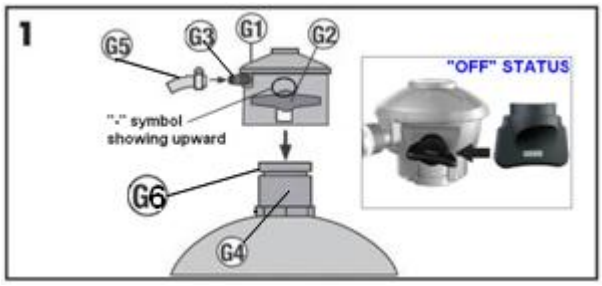
LPG is highly flammable and explosive.

Possible consequences:

- Serious personal injury or damage to property if escaping gas ignites in an environment in which it is not controlled.

Safety measures:

- When connecting the gas bottle, ensure there are no ignition sources within a 5m radius.
- Take special care not to light near any naked flames, do not smoke or switch on electrical appliances (devices, lights, door-bells), etc as sparkover possible.
- Ensure the flexible hosing is routed so there are no kinks and it is not subject to twisting.
- Do not obstruct ventilation of the barbecue.
- If necessary, ensure that a replacement hose meets with BS3212 national requirements.



Connecting the Gas Bottle (fig 1 above)

1. Select a suitable position to set up the barbecue. Ensure that:

- There are not, and will not be, flammable material or substances nearby, or any overhead obstruction above and at the sides. Allow a minimum of one metre distance to highly flammable materials or substances, e.g. walls and fences.
- The barbecue is positioned firmly on a sufficiently large, flat, solid surface area. It must not be moved during operation.
- Do not use the barbecue on a surface that may be damaged by excessive heat.
- Never place or fit the gas bottle right next to the barbecue.
- Always place the gas bottle at the rear of the appliance sited as far away as possible without straining the hose.
- No part of the hose should touch any part of the barbecue.

2. Never lay the gas bottle on its side or place on the lower shelf. The gas hose must not be bent or under tension.
3. Check the gas bottle and the regulator are in good working order.
4. Turn the operating lever G2 clockwise to OFF, and push the regulator (G1) down onto the gas bottle valve (G4) until it clicks.
5. Check it is correctly connected by pulling the regulator upwards. The regulator must not disconnect from the bottle valve.
6. Check the connection between the regulator and the gas hose G5, and the gas hose to the regulator valve (G3) to ensure they are secured.
7. Open the gas bottle's valve by turning the operating lever **G2** anti-clockwise to the ON position.

Checking for Leaks

WARNING: Never check for leaks if there is an open flame. Listening for leaks is not a reliable method of detection.

ALWAYS test for leaks when fitting a new gas bottle, or it has been removed, stored away or not used in the last month.

Testing for Leaks

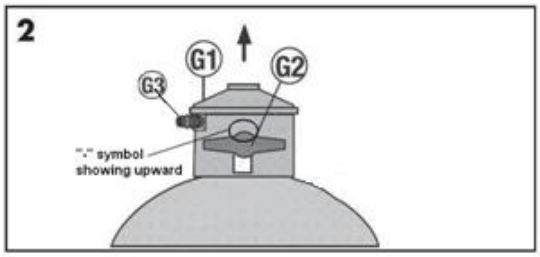
NEVER check for leaks with a naked flame.

With the regulator lever in the ON position:

Use a standard gas leak detector (available from DIY stores and camping sites) to ensure all connections are tight. Please observe the instructions for the leak indicator. If there is a leak, tighten the connections and test again.

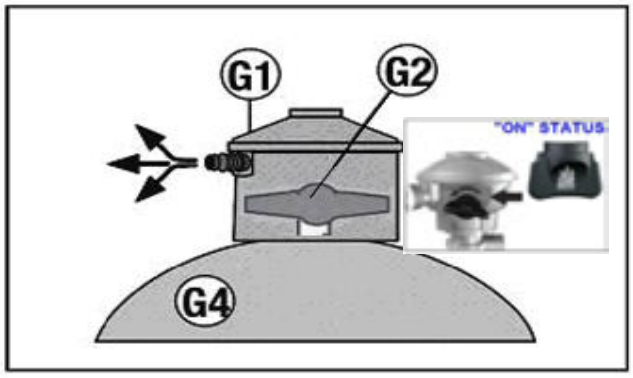
An alternative option to check for leaks - brush a solution of approximately 50:50 water to soap (washing-up liquid can be used but make sure the solution does not have too many bubbles before applying) over the regulator and hose connections. There is a leak if bubbles form over any of the connections. Immediately turn off the gas supply and retighten all connections. Repeat the soap/water test. If there is still a leak replace the leaking part. Repeat the leak test to ensure the leak has stopped before using.

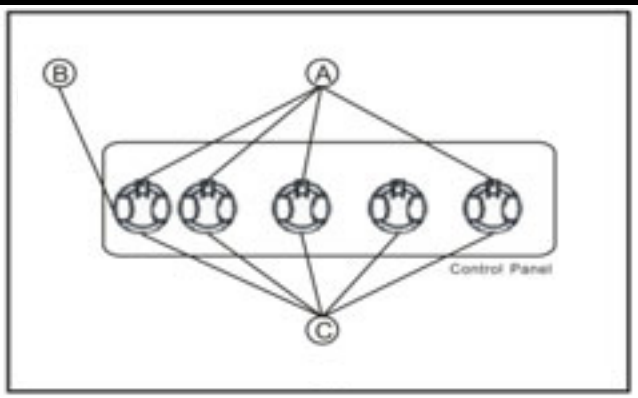
8. If not using the barbecue immediately, close the gas bottle valve by turning the operating lever **G2** clockwise to OFF.



Disconnecting the gas bottle (Fig.2 above)

1. Close the bottle valve by turning the operating lever **G2** clockwise to OFF.
2. Press in the operating lever **G2** and pull the regulator **G1** upwards.
3. Store the regulator **G1** with the gas hose under the barbecue. Ensure the hose is not kinked or twisted in any way.
4. Store the gas bottle correctly:
   - ◆ Fit the gas bottle valve with the safety cap (supplied with the gas bottle).
   - ◆ Do not store the gas bottle in areas below ground level, in or near stairways, hallways or passages for pedestrians, in cars or between buildings. Always store gas bottles outside.
   - ◆ Always store gas bottles upright, even if they are empty!





Operating the Barbecue

NB: When using the barbecue for the first time, follow the instructions below and heat the barbecue for about 20minutes without food so that the food-safe coating is hardened (as with any barbecue).

Have heat-proof gloves, appropriate meat thermometer and long-handled barbecue utensils (available from most DIY stores and garden centres) to hand.

Starting up the barbecue

1. Check to ensure the barbecue is in a suitable position.
   - There are not, and will not be, flammable material or substances nearby or any overhead obstruction above and at the sides. Allow a minimum of one metre distance to highly flammable materials or substances, e.g. walls and fences.
   - The barbecue is positioned firmly on a sufficiently large, flat, solid surface area. It must not be moved during operation.
   - Do not use the barbecue on a surface that may be damaged by excessive heat.
   - Check to ensure the barbecue is fully assembled and has no apparent faults, the grill has been inserted and that the fat-catcher (drip) tray is clean and underneath the fire bowl.
2. Turn the regulator lever **(G2)** anti-clockwise to ON.
3. Check to ensure that the gas system is sealed (if not, turn the operating lever **(G2)** clockwise to OFF and follow the Checking For Leaks section on previous page.
4. OPEN the lid of the fire bowl.
   ALWAYS keep open while igniting the flame.
   Caution: Do not lean over the barbecue during step 6, 7 and 8. Keep a safe distance.
5. Press in and turn a control knob for a grill burner to position **(B)** anti-clockwise.
6. When in position **(B)**, the burner will ignite.
7. If necessary, repeat the above until the burner ignites.
8. Wait for a few seconds and then release the control knob. If the flame goes out, turn the control knob to 'OFF' position **(A)**, wait 3 minutes and repeat the above for ignition. Repeat steps 6, 7, 8 and 9 to light the other burners.
9. Close the lid and allow the barbecue to heat up at full power.
10. When the barbecue is hot, turn the control knob to the appropriate setting.
11. Place the food on the grill rack using long-handled utensils. Wear barbecue gloves or other heat-proof gloves to protect from the heat.
12. Use an appropriate cooking/meat thermometer to check the internal temperature of barbecued meats have met the appropriate minimum temperatures before serving. Meats not cooked through properly can lead to illness.

Switching on the side burner

Lift the lid and repeat the above from step 5, using the control knob marked for the side burner.

Lighting with a taper/long match

If the control knob is not igniting the gas, light it with a long match or taper through the small hole in the side of the body of the barbecue directly underneath the shelf. (The lighting hole can be seen in diagrams 19 and 20). It is the round hole nearest the control panel (not the larger hole in the side panel). If the left hand burner is alight the other burners will ignite when switching on the control knobs.

Switching off the barbecue:

1. Close off the gas by turning the lever **(G2)** clockwise.
2. Turn the control knobs to the “OFF POSITION” (A).
3. Wait until all of the barbecue has cooled down and then clean all soiled parts.
4. Close the lid.
5. If the barbecue is not to be used for some time:
   - Disconnect the gas bottle (see the section “Disconnecting the gas bottle”).
   - Store the barbecue in a dry place.

Care Instructions

Checking

- Please note to inspect the barbecue before every use. The barbecue should be clean and in good working order.
- it is important to replace barbecue parts if they show signs of fatigue, corrosion or damage.
- Please note: Continuing to use an appliance which is damaged could cause injury or damage to property.

Cleaning the barbecue

To remove food debris on the grill, keep the grill on for a further 10-15 minutes after cooking to burn off the debris.

To ensure the longevity of this barbecue for many years to come, it should be cleaned after each use with washing- up liquid, a brush and cloth – ensure that all parts have cooled down first. It is much easier than cleaning it at a later stage when the dirt has dried hard.

If the inside surface of the barbecue lid has the appearance of peeling paint, then baked-on grease build-up has turned to carbon and is flaking off. Clean thoroughly with a strong, hot soapy water solution. Rinse with clean water and allow to completely dry. NEVER USE OVEN CLEANER.

Cleaning the drip tray

The drip tray (for fat collection) must be cleaned after every use, as fat is flammable and could cause a fire if not kept clean, which could lead to injury or damage to property.

Caution: “Electrode on burner can be bent”

The electrode on the burner can be bent or may snap off during cleaning.

Possible consequences:

- Burner no longer lights.

Safety measures:

- Take special care when cleaning the area around the burner.

Cleaning the gas system

If necessary, the gas outlet jet (under the right hand side shelf) and the venturi hole can be cleaned with a pipe cleaner or use an opened up paper clip. All other parts through which gas is passed may only be cleaned by an expert.

Never dismantle the valve!

Maintenance

Perform maintenance checks at regular intervals. The intervals will depend on how often the barbecue is used and the environment to which it is exposed.

Maintaining the barbecue

- Check to ensure that all parts of the barbecue are present and assembled (visual check).
- Check to ensure that all connections are present and securely fastened; tighten if necessary.

Maintaining the gas system

The gas system needs to be checked every time a gas bottle is connected (see section “Connecting and disconnecting the gas bottle”).

If necessary, ensure to replace the hose to meet with national requirements.

Environment information and disposal measures

To dispose of the barbecue, disassemble it into its individual parts. Recycle the metal and plastic parts.

Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using igniter	Wires or electrode covered with cooking residue.	Clean wire and/or electrode with rubbing alcohol.
	Electrode and burners are wet.	Wipe dry with cloth.
	Electrode cracked or broken - sparks at crack.	Replace electrode.
	Wire loose or disconnected.	Reconnect wire or replace electrode/wire assembly
	Wire is shorting (sparking) between igniter and electrode.	Replace igniter wire/electrode assembly.
Burner will not light with long match or taper	No gas flow.	Check if LP gas bottle is empty. If empty, replace or refill. If LP gas bottle is not empty, refer to “Sudden drop in gas flow or reduced flame height”.
	Coupling nut and regulator not fully connected.	Turn the coupling nut an additional one-half to three quarters until firm. Tighten by hand only - do not use tools.
	Obstruction of gas flow.	Clear burner pipe. Check for bent or kinked hose.
	Disengagement of burner to valve.	Re-engage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
Sudden drop in gas flow or reduced flame height	Out of gas.	Replace or refill LP gas bottle.
	Excess flow safety device may have been activated.	Turn control knobs to “OFF”. Wait 30 seconds and re-light. If flames are still too low, reset the excessive flow safety device (built-in within the internal structure of the regulator) by turning control knobs “OFF” and LP gas bottle valve to “CLOSED” using the regulator lever. Disconnect regulator. Turn control knobs to “HIGH”. Wait 1 minute. Turn control knobs to “OFF”. Reconnect regulator and check connections for leaks. Slowly turn the regulator lever to “OPEN” (flame showing on lever). Wait 30 seconds and then light grill per lighting instructions.
Irregular flame pattern, flame does not run the full length of burner.	Burner ports are clogged or blocked.	Clean burner ports.
Flame is yellow or orange.	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed
	Spider webs or insect nest in venturi	Clean venturi.
	Food residue, grease or seasoning salt on burner.	Clean burner.
	Poor alignment of valve to burner venturi.	Ensure side burner/venturi is properly engaged with valve.

Flame blow out	High or gusting winds.	Do not use grill in high winds.
	Low on LP Gas.	Replace or refill LP gas bottle.
	Excess flow valve tripped.	Refer to “Sudden drop in gas flow or reduced flame height”
Flare-up	Grease build up.	Clean grill.
	Excess fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food build up around burner system.	Turn control knobs to “OFF”. Turn LP gas bottle valve to “CLOSED”. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback (fire in burner pipe(s).	Burner and/or burner pipe are blocked.	Clean burner and/or burner pipe.

Care & Protection of Stainless Steel Surfaces

This barbecue features stainless steel components. All stainless steel grades require a level of care and protection to retain their appearance. Stainless steels are not immune to corrosion and they ARE NOT maintenance-free, contrary to popular public perception. Stainless steel requires frequent cleaning with fresh water to avoid oxidation and other corrosive issues.

Brushed-finish stainless steel requires frequent cleaning and care, to maintain its quality of appearance. Without adequate care it is realistic to expect that it will show signs of corrosion in time.

Protection/Cleaning of Stainless Steel Parts

After assembly, and/or cleaning, we recommend applying a thin layer of olive oil with a clean rag, to all exposed stainless steel areas. This should then be polished in and buffed off with another clean rag to a non-oily finish. This process will aid protection against dirt and other corrosive contaminants, by providing a temporary food-safe shield. The olive oil layer also makes later polishing and removal of fingerprints easier. This process should be repeated frequently when cleaning your grill.

Barbecue Cover

It is recommended that a barbecue cover should be used at all times when it is not in use to protect against the weather. **However it is vital to understand that unless the barbecue is cool, clean and dry when the cover is fitted, use of a cover can in fact be detrimental.** A cover placed on a warm, wet or unclean barbecue (or any mix of these factors) can in fact be a very effective corrosion breeder!

The barbecue should always be cool, cleaned of any surface contaminants or dirt and be thoroughly dry before a protective cover is fitted. This is especially important before a barbecue is stored for any length of time ie: if the barbecue doesn’t get frequent use, or when the barbecue is stored away over winter months.

In order to maintain the quality of the finish of the stainless steel parts of this barbecue, be vigilant with care and maintenance according to this advice.